

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/7/2015 **Business ID:** 97113FE
Business: MS R'S CAFE

720 QUINDARO
 KANSAS CITY, KS 66101

Inspection: 92000033
Store ID:
Phone: 9133717611
Inspector: KDA92
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 07/07/15 | 01:10 PM | 03:50 PM | 2:40 | 0:15 | 2:55 | 0 | |
| 07/07/15 | 03:50 PM | | 0:00 | 0:35 | 0:35 | 0 | |
| Total: | | | 2:40 | 0:50 | 3:30 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 5 Priority foundation(Pf) Violations 4

Certified Manager on Staff ☐ Address Verified ☒ Actual Sq. Ft. 0
 Certified Manager Present ☐

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

This item has Notes. See Footnote 1 at end of questionnaire.

Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R

.. .. p

Y N O A C R

p

p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Good Hygienic Practices | | | Y | N | O | A | C | R |
|-----------------------------------|-------------------|--|----|----|----|----|----|----|
| | | 4. Proper eating, tasting, drinking, or tobacco use | p | .. | .. | .. | .. | .. |
| | | 5. No discharge from eyes, nose and mouth. | p | .. | .. | .. | .. | .. |
| Preventing Contamination by Hands | | | Y | N | O | A | C | R |
| | | 6. Hands clean and properly washed. | .. | .. | p | .. | .. | .. |
| | | 7. No bare hand contact with RTE foods or approved alternate method properly followed. | p | .. | .. | .. | .. | .. |
| | | 8. Adequate handwashing facilities supplied and accessible. | .. | p | .. | .. | p | .. |
| Fail Notes | 6-301.12 | <i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.</i> <i>[No paper towels at the handwashing sink located in the kitchen area and at the handsink in the toilet room. COS, provided paper towels. COS- provided]</i> | | | | | | |
| Approved Source | | | Y | N | O | A | C | R |
| | | 9. Food obtained from approved source. | .. | p | .. | .. | .. | .. |
| | | <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | |
| Fail Notes | 3-201.11(C) | <i>Pf - PACKAGED FOOD shall be labeled as specified in LAW.</i> <i>[Non labeled bottles of dark liquid resembling sauce stored in side storage room. PIC/owner stated they've never been used in establishment and is not sure where they came from, that some guy named Dan brought it to her.]</i> | | | | | | |
| | | 10. Food received at proper temperature. | .. | .. | p | .. | .. | .. |
| | | 11. Food in good condition, safe and unadulterated. | p | .. | .. | .. | .. | .. |
| | | 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | p | .. | .. |
| Protection from Contamination | | | Y | N | O | A | C | R |
| | | 13. Food separated and protected. | .. | p | .. | .. | p | .. |
| Fail Notes | 3-302.11(A)(1)(a) | <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables</i> <i>[Located in the sliding double door RIC, raw ground beef stored above RTE shredded lettuce and sliced tomatoes. Raw bacon stored in contact with RTE oranges and over RTE tomatoes . COS- moved.]</i> | | | | | | |
| | | 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | .. | .. |
| Fail Notes | 4-601.11(A) | <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i> <i>[Stored as clean, encrusted with food debris around rim and down outer side of container, 6 metal pans, large stock pot, mixing bowls, hotel pans. Partially COS- some items taken off shelf for cleaning. PIC stated items would be cleaned.]</i> | | | | | | |
| | 4-602.12(B) | <i>Cleaning Microwaves - The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.</i> <i>[Interior of microwave is soiled with dried on food debris.]</i> | | | | | | |
| | | 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Potentially Hazardous Food Time/Temperature | | Y | N | O | A | C | R |
|---|--|---|---|---|---|---|---|
|---|--|---|---|---|---|---|---|

- | | | | | | | | |
|--|----|----|----|----|----|----|--|
| 16. Proper cooking time and temperatures. | .. | .. | p | .. | .. | .. | |
| 17. Proper reheating procedures for hot holding. | p | .. | .. | .. | .. | .. | |
| 18. Proper cooling time and temperatures. | p | .. | .. | .. | .. | .. | |
| 19. Proper hot holding temperatures. | .. | p | .. | .. | p | .. | |

This item has Notes. See Footnote 3 at end of questionnaire.

| | | |
|-------------------|----------------|---|
| <i>Fail Notes</i> | 3-501.16(A)(1) | <p><i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above.</i></p> <p><i>[Salsbury steak on steam table: 101.5F. Owner stated cooking process began at 11am when she arrived. Placed in steam table which is not working properly (per owner) still in 4 hour window. COS- removed from steam table, rapid reheat. Reheat temperature 208F. Fried pork chop on flat top 123F, owner stated pork chops were made when she arrived COS- flat top temperature turned up for reheating.]</i></p> |
|-------------------|----------------|---|

- | | | | | | | | |
|---------------------------------------|----|---|----|----|---|----|--|
| 20. Proper cold holding temperatures. | .. | p | .. | .. | p | .. | |
|---------------------------------------|----|---|----|----|---|----|--|

| | | |
|-------------------|----------------|--|
| <i>Fail Notes</i> | 3-501.16(A)(2) | <p><i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i></p> <p><i>[Upon arrival shredded lettuce and sliced tomatoes sitting on counter, immediately moved to sliding double door RIC. Sliding double door RIC: sliced tomatoes 78F, shredded lettuce 72.9F, banana pudding 48.6F, Raw bacon 45.1F, cooked rice 49.4, commercially prepared potato salad. Ambient temperature 48.7F. COS- turned temperature of RIC up.]</i></p> |
|-------------------|----------------|--|

- | | | | | | | | |
|---|----|----|----|----|----|----|--|
| 21. Proper date marking and disposition. | p | .. | .. | .. | .. | .. | |
| 22. Time as a public health control: procedures and record. | .. | .. | .. | p | .. | .. | |

| Consumer Advisory | | Y | N | O | A | C | R |
|-------------------|--|---|---|---|---|---|---|
|-------------------|--|---|---|---|---|---|---|

- | | | | | | | | |
|--|----|----|---|----|----|----|--|
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | p | .. | .. | .. | |
|--|----|----|---|----|----|----|--|

| Highly Susceptible Populations | | Y | N | O | A | C | R |
|--------------------------------|--|---|---|---|---|---|---|
|--------------------------------|--|---|---|---|---|---|---|

- | | | | | | | | |
|---|----|----|----|---|----|----|--|
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | p | .. | .. | |
|---|----|----|----|---|----|----|--|

| Chemical | | Y | N | O | A | C | R |
|----------|--|---|---|---|---|---|---|
|----------|--|---|---|---|---|---|---|

- | | | | | | | | |
|--|----|----|----|----|----|----|--|
| 25. Food additives: approved and properly used. | .. | .. | .. | p | .. | .. | |
| 26. Toxic substances properly identified, stored and used. | .. | p | .. | .. | p | .. | |

| | | |
|-------------------|-------------|--|
| <i>Fail Notes</i> | 7-201.11(B) | <p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[Located in storage room, bottle of cleaning solution stored over jugs of liquid slushy mix. COS- removed]</i></p> |
|-------------------|-------------|--|

| Conformance with Approved Procedures | | Y | N | O | A | C | R |
|--------------------------------------|--|---|---|---|---|---|---|
|--------------------------------------|--|---|---|---|---|---|---|

- | | | | | | | | |
|---|----|----|----|---|----|----|--|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | p | .. | .. | |
|---|----|----|----|---|----|----|--|

| GOOD RETAIL PRACTICES |
|-----------------------|
|-----------------------|

| Safe Food and Water | | Y | N | O | A | C | R |
|---------------------|--|---|---|---|---|---|---|
|---------------------|--|---|---|---|---|---|---|

- | | | | | | | | |
|---|----|----|----|---|----|----|--|
| 28. Pasteurized eggs used where required. | .. | .. | .. | p | .. | .. | |
|---|----|----|----|---|----|----|--|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Safe Food and Water | | | Y | N | O | A | C | R |
|--|--|---|----|----|----|----|----|----|
| | 29. Water and ice from approved source. | | p | .. | .. | .. | .. | .. |
| | 30. Variance obtained for specialized processing methods. | | .. | .. | .. | p | .. | .. |
| Food Temperature Control | | | Y | N | O | A | C | R |
| | 31. Proper cooling methods used; adequate equipment for temperature control. | | p | .. | .. | .. | .. | .. |
| | 32. Plant food properly cooked for hot holding. | | .. | .. | .. | p | .. | .. |
| | 33. Approved thawing methods used. | | .. | .. | p | .. | .. | .. |
| | 34. Thermometers provided and accurate. | | p | .. | .. | .. | .. | .. |
| Food Identification | | | Y | N | O | A | C | R |
| | 35. Food properly labeled; original container. | | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> | 3-302.12 | <i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i> <i>[White powdery substance stored in container that contained "fish fry" label. Owner stated substance was powdered milk. COS- labeled.]</i> | | | | | | |
| Prevention of Food Contamination | | | Y | N | O | A | C | R |
| | 36. Insects, rodents and animals not present. | | .. | p | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | | | |
| <i>Fail Notes</i> | 6-202.15(A)(3) | <i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [1/2 inch gap beneath front screen door.]</i> | | | | | | |
| | 6-501.111(B)(4) | <i>Pests (Harborage) The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by eliminating harborage conditions. [Side storage room, used as personal storage is a place for pests to reside. Area contains numerous stacked items, shelving units, cabinets, holiday items from owner.]</i> | | | | | | |
| | 37. Contamination prevented during food preparation, storage and display. | | .. | .. | p | .. | .. | .. |
| | 38. Personal cleanliness. | | p | .. | .. | .. | .. | .. |
| | 39. Wiping cloths: properly used and stored. | | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | 3-304.14(B)(1) | <i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [Wet cloth used for wiping down surfaces of microwave, sitting on food prep station. PIC was informed.]</i> | | | | | | |
| | 40. Washing fruits and vegetables. | | .. | .. | p | .. | .. | .. |
| Proper Use of Utensils | | | Y | N | O | A | C | R |
| | 41. In-use utensils: properly stored. | | .. | p | .. | .. | p | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Proper Use of Utensils | | | Y | N | O | A | C | R |
|---|----------------|--|---|---|---|---|---|---|
| Fail Notes | 3-304.12(C) | In-use utensil storage (Cleaned/sanitized surface) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored on a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at the required frequency. [2 knives stored between prep table and prep table with microwave, soiled. COS- removed for cleaning.] | | | | | | |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | | | | p | | | | |
| Fail Notes | 4-903.11(B) | Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Utensils are not stored inverted in a plastic container.] | | | | | | |
| 43. Single-use and single-service articles: properly used. | | | | p | | | p | |
| Fail Notes | 4-502.13(A) | SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused. [In pickle bucket full of non cooked rice, single use foam cup used as scoop. COS- educated and discarded] | | | | | | |
| 44. Gloves used properly. | | | p | | | | | |
| Utensils, Equipment and Vending | | | Y | N | O | A | C | R |
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items | | | | p | | | p | |
| Fail Notes | 4-102.11(A)(1) | P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances. [4-102.11 (B)(1) Stored in black trash bag in pickle bucket beneath prep table, dried pinto beans. COS- trash bag removed.] | | | | | | |
| | 4-202.11(A)(2) | Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [1 spatula with chunk of plastic missing from rubber FCS. COS- discarded] | | | | | | |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items | | | p | | | | | |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | | | p | | | | | |
| 47. Non-food contact surfaces clean. | | | | p | | | | |
| Fail Notes | 4-601.11(C) | NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Build up of dried on grease and food collected on ventelation system above stove.] | | | | | | |
| Physical Facilities | | | Y | N | O | A | C | R |
| 48. Hot and cold water available; adequate pressure. | | | p | | | | | |
| 49. Plumbing installed; proper backflow devices. | | | | p | | | | |
| Fail Notes | 5-205.15(B) | Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Three vat sink faucet closest to microwave has a constant drip, handles on faucet closest to hand sink on three vat sink leaks. Pipes leak beneath 3 vat sink causing standing water beneath sink on ground, pipe below hand sink drips, there is a bucket to catch water.] | | | | | | |
| 50. Sewage and waste water properly disposed. | | | p | | | | | |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | | | | p | | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

| | | |
|-------------------|----------|---|
| <i>Fail Notes</i> | 6-202.14 | <i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [Toilet room does not contain self closing, tight fitting door.]</i> |
|-------------------|----------|---|

52. Garbage and refuse properly disposed; facilities maintained.

p " " " " "

53. Physical facilities installed, maintained and clean.

" p " " " "

| | | |
|-------------------|-------------|--|
| <i>Fail Notes</i> | 6-501.11 | <i>PHYSICAL FACILITIES shall be maintained in good repair. [Paint peeling off wall behind 3 vat sink.]</i> |
| | 6-501.12(A) | <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Floor beneath food prep areas, stoves, steam table, RIC coolers encrusted with dried food and detritus. Build up of dried on grease and dried food on wall next to stove.]</i> |
| | 6-501.16 | <i>After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [Mop stored in mop bucket with water, mop water is dumped in employee toilet.]</i> |

54. Adequate ventilation and lighting; designated areas used.

" p " " " "

| | | |
|-------------------|-------------|---|
| <i>Fail Notes</i> | 6-202.11(A) | <i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [Circular lights above prep station does not contain a protective shielding. Owner was informed and will be getting shield.]</i> |
| | 6-303.11(C) | <i>Light intensity (540 lux) The light intensity shall be At least 540 lux (50 foot candles) at a surface where a FOOD EMPLOYEE is working with FOOD or working with UTENSILS or EQUIPMENT such as knives, slicers, grinders, or saws where EMPLOYEE safety is a factor. [Light in middle of ceiling in kitchen not working.]</i> |

Administrative/Other

Y N O A C R

55. Other violations

" p " " " "

| | | |
|-------------------|-------------|--|
| <i>Fail Notes</i> | 8-304.11(A) | <i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [Unable to find current license, showed expired.]</i> |
|-------------------|-------------|--|

EDUCATIONAL MATERIALS

The following educational materials were provided p

| | | |
|-----------------------------|----------------------------|-----------------------------|
| <i>Material Distributed</i> | <i>Education Title #02</i> | <i>Consumer Advisory</i> |
| | <i>Education Title #08</i> | <i>Date Marking</i> |
| | <i>Education Title #27</i> | <i>Hot and Cold Holding</i> |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Accompanied by KDA 63

Footnote 2

Notes:

Footnote 3

Notes:

Steam table: cooked sweet potatoes 137F, stewed potatoes with butter 139F.

Back of flat top: fried corn 211F, smothered chicken 137F, neck bones 192F, pigs ears (still boiling), ham hoc with green beans 174F.

Footnote 4

Notes:

Pest control comes once per month.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/7/2015 **Business ID:** 97113FE
Business: MS R'S CAFE

720 QUINDARO
KANSAS CITY, KS 66101

Inspection: 92000033
Store ID:
Phone: 9133717611
Inspector: KDA92
Reason: 01 Routine

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 07/07/15 | 01:10 PM | 03:50 PM | 2:40 | 0:15 | 2:55 | 0 | |
| 07/07/15 | 03:50 PM | | 0:00 | 0:35 | 0:35 | 0 | |
| Total: | | | 2:40 | 0:50 | 3:30 | 0 | |

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/20/15

Inspection Report Number 92000033 Inspection Report Date 07/10/15

| | |
|--------------------|-------------|
| Establishment Name | MS R'S CAFE |
|--------------------|-------------|

Physical Address 720 QUINDARO City KANSAS CITY
 Zip 66101

Additional Notes and Instructions

| |
|--|
| |
|--|